

Claims

1. An acidic oil-in-water type emulsified composition, comprising the following components (A), (B) and (C):

5 (A) an oil or fat having a diglyceride content of 30 wt.% or greater,

(B) an egg yolk, the egg yolk containing a lysophospholipid and a phospholipid, and

(C) a water soluble soybean polysaccharide.

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2. The acidic oil-in-water type emulsified composition of Claim 1 wherein the lysophospholipid is partially or entirely derived from the egg yolk.

15 3. The acidic oil-in-water type emulsified composition of Claim 1 or 2, wherein the lysophospholipid is partially or entirely derived from an enzyme treated egg yolk.

20 4. The acidic oil-in-water type emulsified composition of Claim 3, wherein the weight percentage of the lysophospholipid to the total phospholipid is 15% or greater in terms of a phosphorous amount.

25 5. The acidic oil-in-water type emulsified composition of Claim 3, wherein the enzyme is selected from the group consisting of esterases, lipases, phospholipases, and mixtures thereof.

6. The acidic oil-in-water type emulsified composition of Claims 1, further comprising a phytosterol, phytosterol esters, and mixtures thereof.

5 7. The acidic oil-in-water type emulsified composition of Claim 1, which is obtained by subjecting an aqueous phase containing the egg yolk to mechanical treatment to heighten the viscosity by at least 50% or reducing the solubility of the egg yolk protein by 5 to 60%, each compared with that before the treatment, and then
10 adding an oil phase containing the component (A).